



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

Bon Appetit Management Co.  
Kohl's Photo Studio  
11300 W Heather Av  
Milwaukee, WI

**8/9/2013**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-101.11	Allergens need to be declared on the labels.  3-101.11 Safe, Unadulterated, and Honestly Presented.C FOOD shall be safe, unADULTERATED and, as specified under § 3-601.12, honestly presented. Note: The following common ingredients may cause allergic reactions: EGGS (albumen, whites, meringue); Milk and Milk Products (Whey, Nonfat Dry Milk, Casein, Sodium Caseinate etc.); Peanuts (peanut butter, unrefined peanut oil and flour); Wheat & Wheat Proteins (malt, caramel color, flour); Tree Nuts (almonds, walnuts, pecans, etc.; each is a separate allergen, or the unrefined oils of these products); Soybeans and Soy Products (hydrogenated soy protein, tofu, and unrefined soybean oil); FISH; Shellfish; and Crustaceans. Note: The following common ingredients may cause adverse reactions: Monosodium Glutamate, Strawberries, Chocolate, Sulfites, FOOD colors.  All food must be safe, unadulterated and honestly presented.	8/23/2013



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3-304.11	<p>There is no way to properly wash and sanitize the utensils (cookie tongs), therefore you need to supply a weeks worth of clean sanitized tongs for the cashier/operator to change them out daily.</p>	8/23/2013
3-306.11	<p>Food equipment must be clean and sanitized before used with food.</p> <p>The tupperware container needs to have a sneeze guard with 2 sides and a top with a beveled edge. OR you can use a squeeze bottle with a cap.</p> <p>The soup tureen is also required to have a sneeze guard with 2 sides and a top with an angle.</p> <p>The cookie cabinet either needs to have an approved cabinet with a built sneeze guard or cookies need to be employee served. The cabinet would need to have doors or lift lids that provide appropriate coverage. Contact Equipment Specialist Mark Malin at 286-5769 for more information. If these cabinets are in all your Milwaukee locations, they will need to be replaced or modified.</p>	8/23/2013



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3-602.11 ALL salads, sandwiches, parfaits, cookies or other desserts are REQUIRED to have the ingredient labels. 8/23/2013

### 3-602.11 Food Labels.

(A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 Food Labeling, and 9 CFR 317 Labeling, Marking Devices, and Containers.

(B) Label information shall include:

(1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;

(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;

(3) An accurate declaration of the quantity of contents in ounces and metric;

(4) The name and place of business of the manufacturer, packer, or distributor to include the full address and phone number; and

(5) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q)(3)-(5),

nutrition labeling as specified in 21 CFR 101 FOOD Labeling and 9 CFR 317, Subpart B Nutrition Labeling.

### Notes:

If more time is required to obtain sneeze guards, contact inspector Grade at 286-8544. If inspector arrives on reinspection date and orders are not complied with, a reinspection fee will be assessed. klg

Food items coming from the corporate kitchen need to provide appropriate required food information to all their locations. The Menomonee Falls location will be contacted.

On 8/9/2013, I served these orders upon Bon Appetit Management Co. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature